



QP CODE: 24026939



24026939

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions) B.Sc Hotel Management and
Culinary Arts (2020 Admission Onwards)

Core Course - CU3CRT12 - BAKERY & CONFECTIONARY-I

2017 Admission Onwards

BF364C40

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

Each question carries 2 marks.

1. Define bread.
2. What are the ingredients used for yeast?
3. What is self raising flour?
4. What is called as Baker's flour?
5. What is cooking of flour?
6. What is baking power?
7. What is maltase?
8. What are the main source of sugar in fermentary diugh?
9. What is sugar cubs?
10. Name the three methods of prepare short crust pastry.
11. What is hot pastry?
12. Functions of lemon juice in puff pastry.

(10×2=20)

Part B

*Answer any **six** questions.*

Each question carries 5 marks.





13. Explain in details about simple yeast breaks.
14. Bread making is a combination of art and science justify the statement.
15. What is reduction milling?
16. Explain in detail about the different types of flour.
17. Explain in details about different methods of leavening agents.
18. Briefly explain about the types of sugar.
19. Explain the different stages of sugar syrup.
20. Give the preparation methods of pastries.
21. Explain the defects found in some pastries and their causes.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain in details about baking temperature and its importance.
23. Explain in details about processing of wheat.
24. Explain in details about action and reactions of raising agents.
25. What are the types of sweeteners used in cooking?

(2×15=30)

